

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Pinot Grigio
VINTAGE:	2011
ALCOHOL:	12.5%
ACIDITY (%):	0.55 (As Tartaric)
pH:	3.65
RESIDUAL SUGAR (%):	1.00
BRIX at HARVEST:	23.2
YEAST:	DV-10
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	Fermented in Stainless Steel tanks, no oak was used.



UPC Number: 0-88596-10614-6
750 ML Bottles/Case: 12
Weight LBS/Case: 33.0

Cases/Pallet: 75
Cases/Tie: 15
Ties/Pallet: 5

Llano Estacado Pinot Grigio has become a very popular wine for us. We use a strain of Epernay yeast to ferment our juice. This special strain of yeast "accentuates" the fruity characteristics of the aroma similar to those wines produced in Italy. There is no oak used in the production of this wine to emphasize the aromatic characteristics of the variety.